

SHARING PLATES

Share your dishes with friends and family or enjoy to yourself as a main course.

Our sharing recommendation per person:

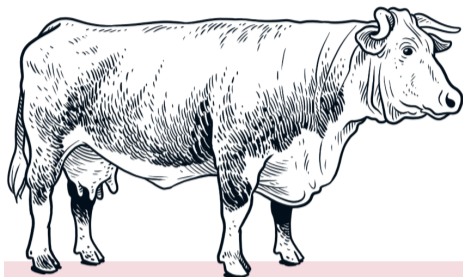
snack: 1-2 Sharing Plates
hungry: 3-4 Sharing Plates



JULIETTE SHARING BRASSERIE

OPENING HOURS

Restaurant open daily from
12 pm until 2 pm
6 pm until 10 pm



Sharing Main course

Juliette's Beef Tartare
mild, medium or spicy, with toast

24.- 38.-

Entrecôte «Café de Paris»
with French Fries

28.- 48.-

Homemade Foie Gras Terrine
with plum chutney, plum gel and brioche

27.- 47.-

Braised veal cheeks
with silver onions, bacon and parsnip puree

28.- 48.-



Sharing Main course

Brioche de homard
with lettuce, apple and char roe

28.- 48.-

Carpaccio de Langoustine
with citrus fruits, olive oil and Australian river salt

28.- 49.-

Coquilles Saint-Jacques
with beurre blanc and pea puree

24.- 46.-

Grilled swordfish
with sauce Vierge and green beans

27.- 49.-



Sharing Main course

Soupe à l'oignon
with bread and gratinated Gruyère cheese

16.-

Wild mushroom Croustillant
with fresh herbs and cream sauce

15.- 26.-

Fig-cheese ravioli
with sage butter and fresh figs

16.- 34.-

Lamb's lettuce
with egg and sauce Française

18.- 35.-



Oysters Marennes-Oléron N°3
with vinaigrette and lemon

pcs 5.-

Oysters Gillardeau N°2
with vinaigrette and lemon

pcs 8.-

Champagner Louis Roederer Brut
a glass or even a bottle to match

16.- 115.-



POISSON ET FRUITS DE MER

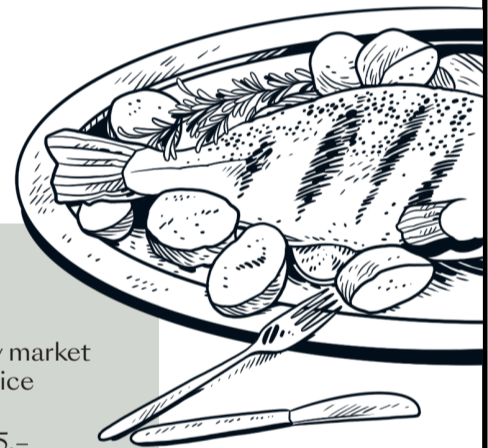
to choose from our fish counter

Fresh fish
served with a side dish of your choice

by market price

Plateau de Fruits de Mer
½ lobster, 2 langoustines, 2 prawns, 2 oysters
served with aioli, vinaigrette and pumpernickel bread

85.-



BIG SHARING PLATES

for 2 people
Good things take time, please bring a little patience with you.

Entrecôte Double «Café de Paris»
with French fries

p.p. 59.-

Côte de boeuf
with herb oil and a side dish of your choice

p.p. 69.-



SIDES

French fries

10.-

Truffle Fries

14.-

Potato espuma

10.-

Lamb's lettuce

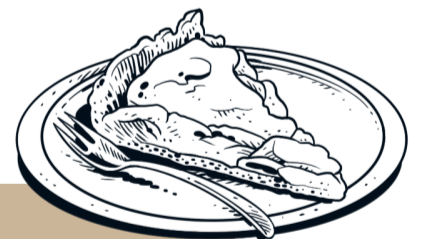
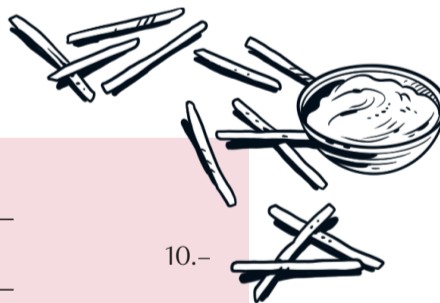
10.-

Spinach

9.-

Beans à la provençale

9.-



DESSERT

Dessert of the day
ask our staff for our daily recommendation

14.-

Vermicelles
with Fribourg meringues and heavy cream

14.-

Baba au Rhum
with vanilla ice cream and whipped cream

16.-

Mousse au Chocolat
with fresh berries and heavy cream

15.-

Brie de Meaux
with pear bread and pear chutney

16.-



Juliette
National Gin, raspberry,
lime, ginger beer
14.-



François
Prosecco, apple, lime,
thyme, tonic
14.-



NOGroni
Jsotta senza, Tanqueray 0.0,
San bitter
12.-

All prices in CHF and incl. VAT.
Our staff will gladly inform you about allergenes and intolerances.
Scallops: Northwest Pacific, Lobster: USA/Canada, Oysters:
France, swordfish: Sri Lanka, langoustine: South Africa, mussels:
Netherlands, entrecôte: Switzerland, foie gras: France, côte de
boeuf: Switzerland, veal: Switzerland



BEVERAGES



JULIETTE

SHARING BRASSERIE

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6 pm until 10 pm



Open wines

Miraval Rosé 2023
Pitt & Perrin, Côtes de Provence, France

dl 11.-
btl 69.-

Chablis 2021
Chardonnay, Domaine Billaud-Simon, Burgundy, France

12.- 79.-

Macon-Vêzé 2022
Chardonnay, Domaine Leflaive, Burgundy, France

14.- 89.-

Château Doyac «Le Pelican» 2020
Sauvignon Blanc, Bordeaux, France

10.- 69.-

Malanser Riesling-Sylvaner 2023
Weingut Fromm, Grisons, Switzerland

11.- 75.-

Riesling Alte Reben 2022
Weingut Van Volxem, Mosel, Germany

12.- 79.-

Les Fiefs de Lagrange 2019
Cabernet Sauvignon, Merlot, Petit Verdot, Bordeaux, France

13.- 89.-

Aromes de Pavie 2015
Château Pavie, Merlot, Cabernet Franc, Bordeaux, France

25.- 159.-

Télégramme 2021
Châteauneuf-du-Pape, Vieux Télégraphe, France

14.- 99.-

Merlot Grand Cru Coinsins 2022
Domaine du Bec d'or, Vaud, Switzerland

12.- 75.-

Langhe Nebbiolo 2022
Giovanni Rosso, Piedmont, Italy

10.- 69.-

Château Fayau 2012
Semillon, Muscadelle, Sauvignon Blanc, Bordeaux, France

12.- 69.-



Bottled wines

Domaines Ott 2022
Château de Selle, Côtes de Provence, France

89.-

Fantastique Rosé Cru Classé 2022
Château St. Marguerite, Côtes de Provence, France

89.-

Viré-Clessé «La Quintaine» 2021
Chardonnay, Domaine Guillemot-Michel, Burgundy, France

79.-

Pouilly Fumé «Nanogyra» 2022
Sauvignon Blanc, Domaine Loïc Caillourdin, Loire, France

79.-

Meursault Vieilles Vignes 2022
Chardonnay, Domaine Guy Bocard, Burgundy, France

119.-

Condrieu «Aux Ruses» 2023
Viognier, Domaine Lafoy Rhône, France

79.-

Laurentius Cuvée blanc 2022
Chardonnay, Müller Thurgau, Klosterhof, Switzerland

72.-

Grüner Veltliner «Ried Loisenberg» 2022
Weingut Jurtschitsch, Kamptal, Austria

75.-

Riesling «Brauneberger Juffer» 2021
Weingut Fritz Haag, Mosel, Germany

75.-

Crozes-Hermitage 2021
Syrah, Domaine Pierre-Jean Villa, Rhône, France

68.-

Bandol Rouge 2021
Mourvèdre, Grenache, Carignan, Domaine Tempier, Provence, France

99.-

Beaune 1er Cru «Clos de la Féguine» 2016
Pinot Noir, Domaine Jacques Prieur, Burgundy, France

135.-

Château Larmande 2016
Merlot, Cabernet Sauvignon, St. Emilion Grand Cru, Bordeaux, France

99.-

Maienfelder Pinot Noir Eichholz 2022
Weingut Lampert, Grisons, Switzerland

99.-

Collazzi 2020
Cabernet Sauvignon, Merlot, Tuscany, Italy

89.-

Rosso Venezia Giulia Epoca 2018
Merlot, Refosco, Azienda Agricola Cadibon, Friuli, Italy

79.-

Haven't found your wine?
Please ask for the extended wine list!



Bubbles

Champagner Louis Roederer
Brut

dl 16.-
btl 115.-

Champagner Louis Roederer Rosé
Rosé

22.- 138.-

Crémant d'Alsace «La Colline»
Domaine Camille Braun, Alsace, France

12.- 69.-

Cà del Bosco
Franciacorta, Lombardy, Italy

98.-

Prosecco «Superiore»
De Simoni, Veneto, Italy

10.- 62.-

Craving? Oysters Gillardeau N°2
with vinaigrette and lemon

pcs. 8.-



Softdrinks

Passugger or Allegra
still or sparkling, 47 cl / 77 cl

6.- 9.-

Iced Tea «Juliette»
fruity, with berries and mint

33cl 7.-

Coca-Cola, Coca-Cola Zero

33cl 7.-

Gazosa Limone, Gazosa Mandarino

33cl 7.-

Rivella Red, Rivella Blue

33cl 7.-

J. Gasco
Sodarosa, Aperitivo Bitter

20cl 6.-

Thomas Henry
ginger ale, tonic, ginger beer, bitter lemon

20cl 6.-

APÉRO?



François
Prosecco, apple, lime,
thyme, tonic
14.-



Juliette
National gin, raspberry,
lime, ginger beer
14.-



NOGroni
Jtotta senza, Tanqueray 0.0,
San bitter
12.-



COCKTAILS



Marconi
Select, Antica Formula,
Martell Blue Swift
19.-



Bellini
Champagne, white peach
21.-



Plumini
Martell VS, plum wine,
lime, ginger ale, cinnamon
18.-



Pearfect
Havana 3y, pear, mint,
lime, soda
19.-